- (b) The ingredient meets the specifications of the "Food Chemicals Codex," 3d Ed. (1981), p. 376, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.
- (c) The ingredient is used as a flavoring agent and adjuvant as defined in §170.3(o)(12) of this chapter.
- (d) The ingredient is used in food at levels not to exceed good manufacturing practice in accordance with §184.1(b)(1). Current good manufacturing practice results in a maximum level, as served, of 0.05 percent in baked goods as defined in §170.3(n)(1) of this chapter; 0.04 percent in chewing gum as defined in §170.3(n)(6), hard candy as defined in §170.3(n)(25), and soft candy as defined in §170.3(n)(38) of this chapter; 0.02 percent in frozen dairy desserts as defined in §170.3(n)(20) of this chapter; 0.03 percent in gelatins, puddings, and fillings as defined in 170.3(n)(22) of this chapter; and 0.01 percent in all other food categories.
- (e) Prior sanctions for ethyl formate different from the uses established in this section do not exist or have been waived

[45 FR 22915, Apr. 4, 1980, as amended at 49 FR 5612, Feb. 14, 1984]

§184.1296 Ferric ammonium citrate.

- (a) Ferric ammonium citrate (iron (III) ammonium citrate) is prepared by the reaction of ferric hydroxide with citric acid, followed by treatment with ammonium hydroxide, evaporating, and drying. The resulting product occurs in two forms depending on the stoichiometry of the initial reactants.
- (1) Ferric ammonium citrate (iron (III) ammonium citrate, CAS Reg. No. 1332-98-5) is a complex salt of undetermined structure composed of 16.5 to 18.5 percent iron, approximately 9 percent ammonia, and 65 percent citric acid and occurs as reddish brown or garnet red scales or granules or as a brownish-yellowish powder.
- (2) Ferric ammonium citrate (iron (III) ammonium citrate, CAS Reg. No. 1333-00-2) is a complex salt of undetermined structure composed of 14.5 to 16

- percent iron, approximately 7.5 percent ammonia, and 75 percent citric acid and occurs as thin transparent green scales, as granules, as a powder, or as transparent green crystals.
- (b) The ingredients meet the specifications of the Food Chemicals Codex, 3d Ed. (1981), pp. 116–117 (Ferric ammonium citrate, brown) and p. 117 (Ferric ammonium citrate, green), which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.
- (c) In accordance with §184.1(b)(1), the ingredients are used in food as nutrient supplements as defined in §170.3(o)(20) of this chapter, with no limitation other than current good manufacturing practice. The ingredients may also be used in infant formula in accordance with section 412(g) of the Federal Food, Drug, and Cosmetic Act (the act) (21 U.S.C. 350a(g)) or with regulations promulgated under section 412(a)(2) of the act (21 U.S.C. 350a(a)(2)).
- (d) Prior sanctions for these ingredients different from the uses established in this section do not exist or have been waived.

[53 FR 16864, May 12, 1988]

§184.1297 Ferric chloride.

- (a) Ferric chloride (iron (III) chloride, FeC1₃, CAS Reg. No. 7705–08–0) may be prepared from iron and chlorine or from ferric oxide and hydrogen chloride. The pure material occurs as hydroscopic, hexagonal, dark crystals. Ferric chloride hexahydrate (iron (III) chloride hexahydrate, FeC1₃. 6H₂0, CAS Reg. No. 10025–77–1) is readily formed when ferric chloride is exposed to moisture.
- (b) The Food and Drug Administration is developing food-grade specifications for ferric chloride in cooperation with the National Academy of Sciences. In the interim, this ingredient must be of a purity suitable for its intended use.
- (c) In accordance with §184.1(b)(1) the ingredient is used in food as a flavoring agent as defined in §170.3(o)(12) of this chapter, with no limitation other than current good manufacturing practice.